

## ABSTRACT

Conventionally, it has been necessary to use abundant dusting powder to prevent food dough from adhering to a rolling apparatus.

A plurality of rolling rollers move sequentially upstream from downstream or downstream from upstream along the food dough belt, while each rolling roller rotates on its own axis. The moving direction of the rolling roller is changed according to technical requirements. The number of beats is regulated by changing the moving speed  $V_1$  of the rolling roller. Further, the peripheral speed of the rolling roller is made to be equal to or almost equal to the surface speed of the food dough belt by changing the rotating speed  $V_2$  of the rolling roller.

Therefore, according to the invention, it is possible to reduce the amount of dusting powder and also to make the internal phase of bread dough uniform.

[Fig. 1]